

# NACHOS

Tortilla Chips\* (6 per person)  
Grated Cheese  
Sour Cream

Refried Beans (6 Tb per person)  
Black Olives, sliced (1 per person)  
Guacamole

Set oven to broil. Prepare guacamole and chill. Place 6 chips per person on a cookie sheet covered with parchment paper, very close together. Spoon one Tb of beans onto each chip. Sprinkle grated cheese over the chips. Broil until the cheese has melted. Remove nachos from oven and place on plates. Add a dollop of sour cream and guacamole to each nacho. Garnish with an olive slice and serve immediately.

## *Guacamole*

1 large ripe avocado  
1 Tb lime juice  
½ tsp. salt  
½ tsp. garlic salt

2 Tb. minced onion  
1 Tb. diced green chiles  
2 Tb. chopped & seeded tomato

Cut avocado in half, pit and skin it. Puree avocado in a medium bowl using a fork. Add all other prepared ingredients and mix thoroughly. Cover and chill.

### \*To make chips from tortillas:

1 tortilla per person - corn tortillas (preferably white)  
1 tablespoon vegetable oil  
salt

#### Directions

Preheat the oven to 350 degrees F.

Brush both sides of the tortillas with the oil. Stack the tortillas and cut the pile into sixths to make chips. Spread the chips out in a single layer on baking sheet covered with parchment paper and season with salt. Bake until golden brown and crisp, rotating the baking sheets once, about 12 to 15 minutes.